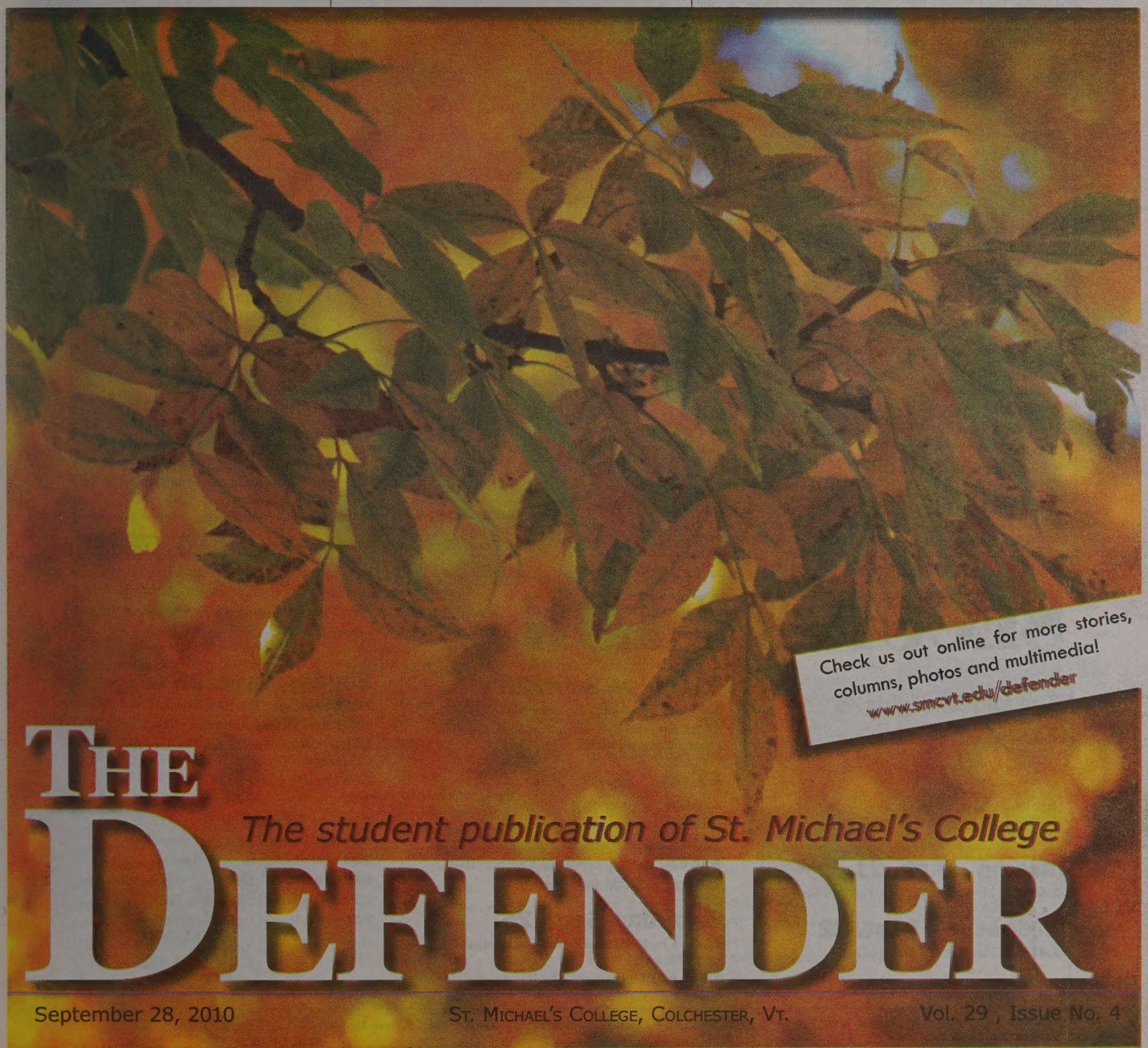
Feasting this Fall:
The Farmhouse serves tasty burgers and Oktoberfest beer, **page 13**

Ready for Winter Chill
Local company HG Skis gears up for the seasons to change, **page 3**

What Do You *Want*?
The Naked Opinion gets the word on your deepest desires for autumn, **page 10-11**



Check us out online for more stories, columns, photos and multimedia!
www.smcvt.edu//defender

THE DEFENDER

The student publication of St. Michael's College

September 28, 2010 | St. Michael's College, Colchester, Vt. | Vol. 29 , Issue No. 4

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Check Us Out on the Web

The Defender online showcases student-made multimedia projects

The Defender
The student publication of St. Michael's College
NEWS FEATURES LOCAL SPORTS NAKED MULTIMEDIA OPED LETTERS STAFF
September 21,2010
HEADLINES
New Sustainable Printing System on Campus
IT Dept. Install new eco-friendly printers on campus
Goal of system is to decrease the campus' carbon footprint and ensure smoother printing
Full Story
Science Over St. Mike's Airwaves
Two Biology students host a weekly science-based show on WVPV
Justice Hubbard and Wilbee answer questions that aren't easily answered in the classroom. The show aired for the first time Saturday, Sept. 18. Full Story
Hoop Dreams
Senior gives up free time to live his dream of playing college basketball
Senior Matt Natoli made the team after not playing for his first three years, against all odds, ruining doubts from the head coach.
Full Story
New Student Band Electrifies Campus
Servotheft is providing the St. Michael's College campus with a new sound
Kenney, Servotheft's guitar player, describes the band as "late-night-space-orgasm-over-easy goodness." Full Story
Sodexo Takes a Stand Against Slavery
Campus food provider improves workers' wages
Thanks to local campaigning, Sodhexo signs agreement aimed at helping the lives of tomato farmers in Immokalee, Fla. Full Story
Drunkenness Busts Among First-Years
Number of freshmen arrests outweigh years past
After only three weeks on campus, eight first-year students have been sent to detoxification at Act 1. Full Story
Tap Club Picks Up the Rhythm and Beats
The Tap Club is looking to increase its presence on campus
26 females and one male have signed up for the
Rensselaer
Graduate School Fair
Monday, 10/27 from 11 – 1
Alliot Student Center Lobby
SMC_Defender

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http://journalism.smcvt.edu/defender

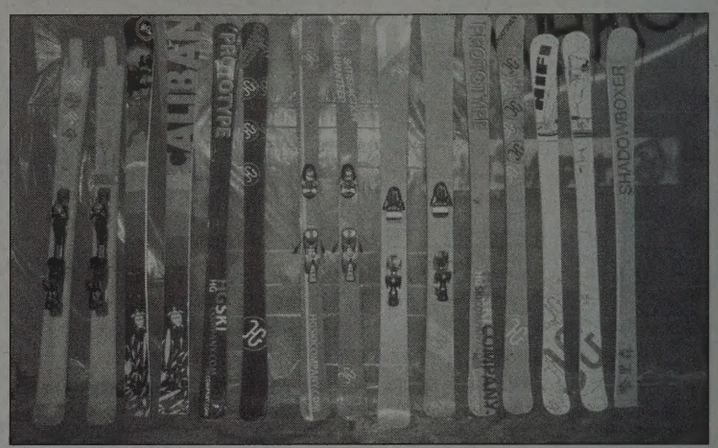


Photo by Lily Keyes

Find out how HG Skis started, and take a look at the UVM students' business workshop through a multimedia presentation online.

Corrections

Jonathan Harris' website listed on page 16 of our Sept. 21 issue was printed incorrectly. The correct website is www. number27.org.

Cover photo by Bobby Gaglini

SECURITY LOG

Excerpts from Sept. 21-26 reports provided by St. Michael's College Office of Safety and Security

Fire Alarms, Fights, & Vandalism

- **3 Fire Alarms**
- **2 Fights**
- **3 Vandalism and Theft**

Tuesday, Sept. 21

12:40 a.m. Medical Assistance: Pontigny Hall

Wednesday, Sept. 22

11:41 a.m. Vandalism: Hamel Hall

Thursday, Sept. 23

1:25 p.m. Fire Alarm: Linnehan Hall

10:31 p.m. Drug Violation: Paraphernalia: 100 Ethan Allen Apartments

Friday, Sept. 24

1:51 a.m. Fire Alarm: St. Edmund's Hall

3:10 a.m. Disturbance: Hodson Hall

12:28 p.m. Fire Alarm: St. Edmund's Hall

8:46 p.m. Medical Assistance: Cashman Hall

11:49 p.m. Drunkenness: Ryan Hall

Saturday, Sept. 25

12:05 a.m. Suspicious Person/Circumstance: Lyons Hall

1:34 a.m. Drunkenness: 300s Townhouses

Sunday, Sept. 26

12:03 a.m. Fight: 300s Townhouses

12:47 a.m. Medical Assistance: 300s Townhouses

1:35 a.m. Suspicious Person/Circumstance: 300s Townhouses

2:05 a.m. Fight: 300s Field

2:38 a.m. Odor Complaint: Alumni Hall

2:42 a.m. Welfare Check: Founders Hall

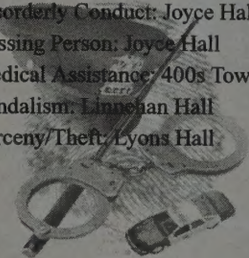
3:09 a.m. Disorderly Conduct: Joyce Hall

5:33 a.m. Missing Person: Joyce Hall

6:22 a.m. Medical Assistance: 400s Townhouses

9:27 a.m. Vandalism: Linnehan Hall

7:18 p.m. Larceny/Theft: Lyons Hall



UVM Students Create Ski-Making Company

By Lily Keyes
Photo Editor

Three University of Vermont seniors recollect their first times on the mountain while taking a break in their new ski-making workshop – a two-car garage in Burlington.

"The winter after I started to walk I started skiing," Goldberg said.

Today, they don't ski on anything but their own products. Harrison Goldberg, Ryan Folin, and Connor Gaeta, all mechanical engineering majors, came together last year to start a ski-making company, HG Skis – named after Harrison Goldberg.

Goldberg, of Newton, Mass., and Folin, of Hopkins, Minn., separately consulted the same website, www.skibuilders.com, to build skis for their high school senior projects.

"It was totally a stretch but I put a lot of time into it," Goldberg said, gesturing to the press frame and the first mold he built. He brought all his equipment to school with him, from a core profiler to a side wall clamp, and used the Vermont Woodworking School in Montpelier for shop space. Goldberg said he was the youngest person there by about 20 years.

"What they kept telling me was, 'you get real comfortable with your machines and it's only a matter of time before you lose a finger.' It just made me take everything really seriously."

After making the transition from borrowing shop space to having a workshop to call their own, the three friends spent the past four weeks setting up shop, from building shelves, to waterproofing, Folin said.

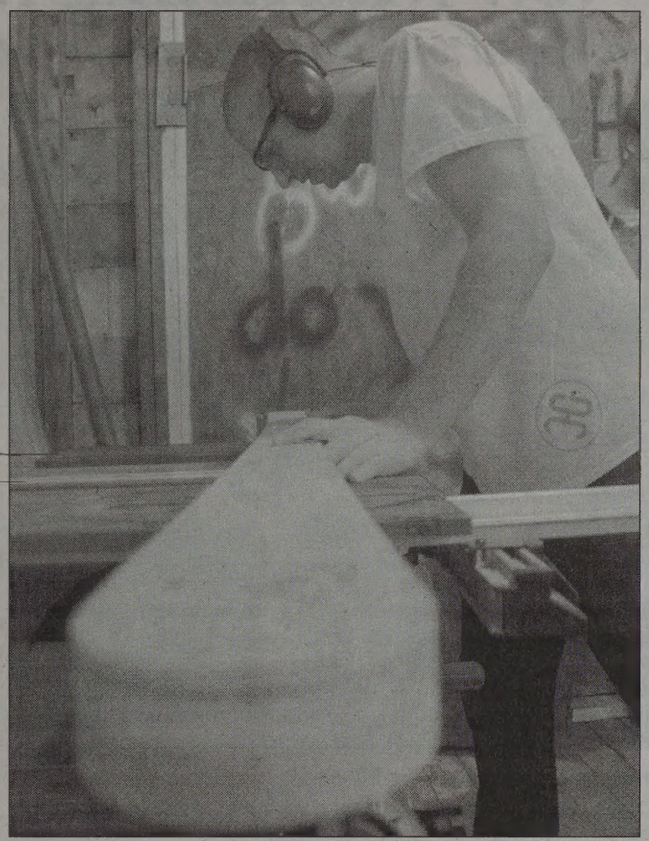


Photo by Lily Keyes
Harrison Goldberg works on a maple wood core in his workshop

During his junior year at UVM, Goldberg joined with friend Folin and floor mate Gaeta, of Clinton, Conn., who shared Goldberg's interest in skiing.

"We started to get this idea," Goldberg said. "Connor was, like, 'Yo, let's build a park ski.' So I started to design it, and then Ryan realized I was working with tools. Ryan really likes working with, like ,anything that you can build."

The company came together and built three pairs of park skis last year. The goal of HG Skis this year is to build 20 pairs of skis, but the partners only plan to sell about five, Goldberg and Folin said. The other 15 are experimental, mainly in terms of flex patterns. Their engineering major, if nothing else, Goldberg said, has made them better problem-solvers.

"Dealing with suppliers is really difficult because we're their smallest order," Folin said. "They want to sell us 100 and we want to buy five."

Goldberg pulled out a 100-meter roll of plastic ski base material. He said he bought Burton's excess material for $5 from ReSOURCE, a nonprofit program in Burlington that recycles building materials, appliances, and other goods back into the community.

A ski is comprised of five different layers, including plastic, Fiberglass strips, and a wood core, Goldberg said. Once all of the materials are layered in the mold, he said, they are covered in epoxy, really strong glue. Inside the frame, the team inflates a fire hose, which they acquired from the Burlington Fire Department, to about 60 pounds, Goldberg said. They are working towards speeding up the overnight gluing process, he said.

"We pull it out in the morning and you get this huge chunk of material and you just cut it out. You spend 99 percent of your time getting ready to build a ski and probably even less than 1 percent of the time actually putting it together," Goldberg said. "It's a 20-minute process and it takes months of prep work."

He described unveiling the final product as the closest he could ever be to knowing what it was like to give birth to a child.

After about 50 hours in the workshop per pair, Goldberg said, HG Skis tests its final products on the mountain. Currently, the company sponsors UVM junior Will Eginton and Gaeta, who also provides a lot of design input, said Goldberg.

"We haven't done any destructive testing on it, but the closest thing we have is Connor," Goldberg said. "He's doing urban. When he lands on a set of concrete stairs, you can't do much better than that."

HG Skis currently produces a powder ski, a park ski, and an all-mountain ski. They also developing a park ski called "Satisfaction Guaranteed," which has no edges, Goldberg said.

"Our park ski is totally being pushed toward kids who just devote their life to park," he said. "They want to ski rails and they want to be doing bigger and better stuff." The prices are not yet decided, but will be around $1,000 per pair, he said.

Eddie DiDonato, a senior and member of the St. Michael's Ski and Snowboard Club, said he supports local businesses like HG Skis that produce quality snowboards and skis for much cheaper.

"There's a bunch of new and emerging companies helping the sport grow," DiDonato said. HG Skis is pushing towards mass production, but Folin said that a custom graphic is something the business is capable of. He set up a program with his high school's technology department, which will send HG Skis designs for skis, he said. Goldberg, who is in charge of design, said the partners are also trying to work with graphic artists from UVM.

"My dream is to sit on top of a large ski company and go back to doing custom skis one at a time for people," Goldberg said.

WHAT GOES INTO AN HG SKI?

- **PLASTIC BASE**
- **METAL EDGE** tacked into the base and held in place with super glue
- **STRIP OF FIBERGLAS**
- **MAPLE WOOD CORE** tapered at the tip and the tail
- **SIDE WALL** made of ultra-high-molecular-weight polyethylene
- **ANOTHER LAYER OF FIBERGLAS**
- **TOP SHEET** of thin shiny plastic

St. Mike's 'Likes' New Marketing Materials

College spends $180,000 on new slogan, virtual tour and publications to attract new students

By Kalin Burkhardt
Naked Opinion Editor

When pulling onto campus for the first time, members of the class of 2014 were welcomed by more than just a gang of outgoing orientation leaders. A large purple banner proclaiming "St. Mike's Really Likes You" hung from the outside wall of the Ross Sports Center, ushering in a new class and a new marketing campaign.

The friendly banner is just one piece of a new marketing campaign launched this past summer that features the slogan, "I Like St. Mike's." The new materials also include a new font, informational packets, publications and videos.

Photo by Bobby Gaglini

The publications department embraces calling the college "St. Mike's."

During the summer of 2009, Director of Publications Caroline Crawford, along with others in the marketing office, began the search for a company to create new marketing materials for the school.

"Our budget was $180,000, total, for both creative and printing to spend on the publications," Crawford said.

After hearing presentations from several firms, an Atlanta-based company called Mindpower, Inc., was chosen for the job.

"Their presentation was above and beyond anyone else's," Crawford said. "Their work for other colleges reflected the authentic identity of the college, and that was really what we wanted to do."

Throughout the 2009-2010 school year, Mindpower conducted interviews with students, faculty, staff, alumni and pretty much every group on campus, Crawford said.

"We wanted to bring together a lot of people across campus in the process, keep the campus involved," said Mallory Wood, '08, assistant director of marketing.

During the spring of 2010, the company conducted photo shoots and in June the materials were delivered, Crawford said.

The goal was to build the application pool, and the campaign was created to speak to that group, Wood said.

"St. Michael's is such a wonderful place with such unique qualities and to be able to create materials that really speak loudly to those qualities was important," Crawford said.

A big part of the new campaign was being able to finally refer officially to the school as St. Mike's, and to lace in the positive energy of the campus.

"For a long time it was the standard to always refer to the college as 'St. Michael's' and now we acknowledge the fact that everyone calls St. Mike's, 'St. Mike's'," Crawford said.

> "They are very unique. No one else seems to have these materials."
>
> **Mallory Wood, '08**
> Assistant director of marketing

So far, the campaign and publications seem to be successful, she said.

"They are very unique," Wood said. "No one else seems to have these materials."

Included in the campaign is a new logo as well as publications for admissions counselors to bring to high schools. The publications display the creativity of the campaign and are bound together by an "I Like St. Mike's" carabiner.

The carabiner reflects the school not only in colors and logo but also in the fact that wilderness and the outdoors are such a big part of the campus, Wood said.

Also new in the marketing and admissions arena is an interactive tour video. It features St. Michael's students of various classes and majors, taking prospective students on a virtual tour of the campus. Each viewer has the option of clicking through the video at his or her own pace and choosing which building to go to next.

Check Out the New Videos Online

www. smcvt.edu/ilike

Senior Christine Amoresano was one of four interns in the admissions office this summer and one of the video's "tour guides."

"I think that it's good for people because now that the school year has started not everyone can come up here," Amoresano said. "It's nice to at least be able to see what we look at and what options we have."

The video was created by students and staff rather than Mindpower, but features the same fonts and colors as the marketing campaign.

"What is cohesive between the materials and the video is the informal tone," Wood said.

Students can also get a feel for the campus by watching any of the new "I Like St. Mike's" videos posted at www.smcvt.edu/ilike.

Whether it's a video, blog, or even a carabiner that first catches the eye of a prospective student, the campaign hopes to pull in a vast variety of applicants who will someday really like St. Mike's too.

News Briefs: Your weekly update on world, national and local events

By Kelley Bureau
News Editor

U.S. Walks Out During Iran Leader's Speech About 9/11

President Mahmoud Ahmadinejad of Iran made a series of accusatory remarks about the U.S. to the United Nations General Assembly. He claimed the U.S. orchestrated the Sept. 11 attacks in order to rescue its economy, save Israel and get a tighter grip on the Middle East. At least 33 delegations walked out, including the U.S., Canada, Australia, New Zealand, Costa Rica and the European Union.

The New York Times

Ruptured Relations Between Egypt, Sudan Over the Nile

Egypt, Sudan, and other nations upstream on the Nile River, have been at odds over how the river is to be utilized. Egypt and Sudan are almost completely dependent on the Nile's water resources, while countries such as Ethiopia and Uganda are expected to rely on other bodies of water.

The New York Times

Pakistan-bound Plane Lands in Sweden after False Bomb Threat

A flight from Canada to Pakistan was diverted to Sweden on Saturday, Sept. 25, after an anonymous woman in Canada tipped off authorities that a man on the plane was carrying explosives. Police are now investigating whether the incident was a terrorism hoax.

USA Today

New Hampshire Paroles Child-Sex Predators

The state Adult Parole Board agreed to the paroles of eight inmates found guilty of pedophilia offenses. The cost-saving early-parole law will save an estimated $7 million by reducing the state's prison population by up to 600 people over five years.

The Burlington Free Press

Mom Sentenced for Up to 8 Years for Threatening Baby with Knife

A Burlington woman has been sentenced to 16 months to eight years in prison after pleading guilty to charges of threatening her baby daughter with a knife. The woman said she used the knife to "put a smile" on the face of her 13-month-old daughter.

The Burlington Free Press

Lawn Mowers No More: Sheep Replace the Machine in Jericho

Residents of the Burlington area who no longer want to use their lawn mowers are in luck. Chris Sims of Jericho offers her herd of 26 sheep to homeowners to shorten lawns. Sims' goal is to promote environmentally friendly living habits.

The Burlington Free Press

AARP Volunteers Assess Burlington Street Safety

Volunteers are monitoring three UVM intersections, including Pearl Street and Colchester Avenue. The project focuses on the dangers pedestrians face as they cross streets and how well pedestrians and vehicles follow traffic rules. The week-long project ended on Sept. 27.

The Burlington Free Press

America, Eat Your Vegetables

The Centers for Disease Control and Prevention released a study last week stating that only 26 percent of U.S. adults eat the correct servings of vegetables. Only 23 percent of American meals include a vegetable. In an effort to promote healthy choices, the baby-carrot industry has launched a $25 million advertising campaign.

The New York Times

Photo of the Week: *from Prof. Swope's Photojournalism class*

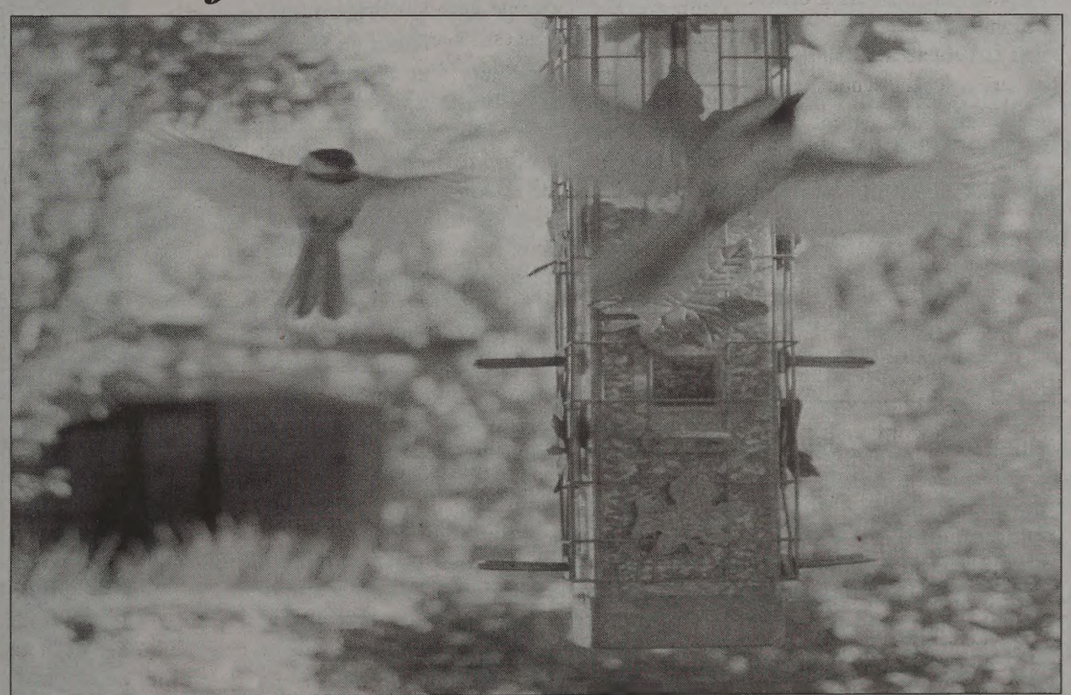


Photo by Liz Murray

Unwanted Visitors Spend Weekends on Campus

Students from nearby colleges flock to St. Michael's for the weekends - invited by fellow students or not

Erik Osborne
Naked Opinion Editor

On weekends, while St. Michael's College students are gearing up to go out and hit the townhouses, students at other schools are planning their arrival on our campus, whether they know people here or not.

Due to the strict alcohol policies at schools like Norwich University and Johnson State, some students from other schools opt to travel to Colchester to check out the St. Michael's scene. While guests are welcome, it affects the atmosphere of the school when there are unregistered guests wandering campus.

> "We understand that St. Michael's isn't a gated community, we just ask students to be mindful of who is here."
>
> **Pete Soons**
> Public Safety

Logan Lerman, a graduate of Norwich University, said that it was the more relaxed lifestyle that brought him to St. Michael's while he was in school.

"You get in huge trouble when you get caught with a beer at Norwich, so it was just easier for me to come up to St. Mike's and party with my friends up here," Lerman said.

Students at Norwich receive mandatory community service hours if they are caught with alcohol on campus. The conviction can involve up to 30 hours, depending on the number of times caught, Lerman said.

While he did have friends on campus, Lerman said he knew of students who would just come, not knowing anyone, and take advantage of the nightlife.

Members of the military as well as local high school students come to party at St. Michael's. The "social openness" of St. Michael's is one reason there are so many unknown guests on campus; another is the interactions between the sports teams and the schools they play in the area, said Robert J. Vallie, the investigative liaison for Public Safety.

"We know that the townhouses are the most populated areas during the weekend nights," Vallie said. "We just hope that these residents are managing their space and being mindful of who is there."

There is a level of accountability for students here, said Pete Soons, director of Public Safety at St. Michael's. He hopes that students will register their guests, something that the school encourages to keep track of the growing population on the weekends.

"We understand that St. Michael's isn't a gated community," Soons said. "We just ask students to be mindful of who is here."

Soons and Vallie both hope that students will get involved and not hesitate to call public safety if they see any suspicious activity on campus.

They agreed that an incident on Sept. 4 involving an unknown man who was walking into townhouses and was apprehended the same night by Public Safety was "not connected" to the issue of students from other colleges coming to party at St. Michael's.

Party and guest registration forms can be obtained from residence assistants and apartment community advisors. Forms are also available in the student life office in Alliot.

Pizza Cravings

By Jason Berglund, Emme Hughes and Ben Taylor
Guest Columnists

Pizza: it's the all-American food and a staple meal for college students living on campuses around the country.

We each inevitably have our favorite neighborhood pizza place, but there are some good ones out there beyond the borders of our hometowns.

For this piece, we wanted to let the St. Michael's College community know about the best pizza places in our adopted hometown of Burlington. Also, we have a pizza dough recipe for you all to try.

One of our favorite places is Mimmo's Italian Restaurant in Essex. It makes New York-style thin-crust pizza, but also has a wide variety of other fresh Italian cuisine, as the owner, Mimmo, immigrated from Italia.

One of our most-loved options at Mimmo's has to be the grilled chicken, tomato and basil pizza. It's light and fresh yet completely satisfying and filling.

Another great choice is Mimmo's white pizza which makes a tasty side to one of Mimmo's famous salads. So when you're looking for something a little off the beaten path, try Mimmo's in Essex.

If you find yourself on Church St. with a pizza craving, try American Flatbread, on St. Paul St. Its pizza is made in an old-fashioned-style brick oven, which you can observe first- hand in the dining room. It's pretty amazing to see your food cooked right in front of you.

We like that Flatbread uses organic and local ingredients in its pizzas so you can truly taste the quality of what goes into your food.

We also have to mention that Flatbread brews its own beer there, as well. Our favorite pizza is the "New Vermont Sausage" paired with a dark Black Cat Porter – pizza and beer heaven.

MAKE YOUR OWN

This is our favorite recipe for making pizza dough. It does make the pizza quite thick, so if you are a thin crust person this may not make your list of top 10; however, we urge you tow try it first, for we have a feeling you will all fall in love.

Pizza Dough:

Ingredients:

- 2 cups all-purpose flour
- 1 package yeast (in the baking aisle at the grocery store)
- 1 cup warm water
- 1 teaspoon salt
- 1 teaspoon sugar
- 2 tablespoons olive oil

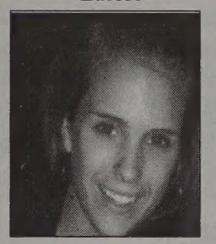
Procedure:

1. In a large mixing bowl, dissolve the yeast in the warm water.
2. Add the flour, salt, sugar and olive oil. Mix until doughy.
3. Remove from bowl and knead for five to 10 minutes.
4. Place dough back in the bowl, cover and let rise for 45 to 90 minutes.
5. After the dough has risen, knead for another five minutes and place the dough onto pizza stone or baking sheet.
6. Add desired toppings and bake at 400°F for 15 - 20 minutes.
7. Serve and Enjoy!

Jason, Emme and Ben are all seniors. Contact them at jberglund@smcvt.edu, mhughes@smcvt.edu and btaylor@smcvt.edu.

Light the Night

Features Editor



Sam Merrill

As a journalism major, it is hard to say whether my true home is Bergeron or my townhouse in the 300s.

One thing I do know is that whether it is early in the evening, or after midnight, the walk past the dark tennis courts to or from one of my homes never ceases to be frightening.

Although I would say campus is fairly well-lit, there are a few places that make you hang your head and walk a little faster.

During the first week of school, a senior female left the 300s by herself, after a night of drinking,.

She was approached by a strange man as she passed the dark tennis courts. He pushed her against the chain-link fence and spelled out the explicit actions he would take on her. She intuitively kneed him in the groin, giving her the chance to sprint home.

The Department of Justice estimates that one in 28 college women is the target of rape each school year.

But rape is not the only way a woman can be violated; one in five women is the victim of a sexual assault, or attempted sexual assault, during her college years. With the frequency of such assaults, why is it that only one in 20 women ever reports the crime?

It seems that there is a stigma attached to sexual assault, as if the woman were in some way provoking it, creating a fear that she won't be taken seriously.

And, unfortunately, the incident by the tennis courts was brushed off. The morning after the girl escaped, a friend of hers went to Public Safety, explained to an officer what happened, and asked if the department could start keeping the tennis court lights on at night.

The officer wasn't sure who was in charge of the lights, and re-directed her to physical plant. She called physical plant and was then told to call the athletic department.

Regardless of who manages the lights, it appalled me to hear that she got the run-around when it came to the safety of students on campus.

The side of the road opposite the tennis courts is lit, but no one traveling to and from the 300s walks there. People stay on the sidewalk, in the shadows, and take the most direct path back to Hodson, the suites and the other townhouses.

Aside from turning the tennis court lights on, there should be one of the security blue-lights along that sidewalk too.

Keeping the tennis court flood lights on, or installing another blue light, might consume more energy, but it could be a simple fix to ease the minds of many students at St. Michael's.

Four years ago, on Oct. 7, 2006, Michelle Gardner-Quinn, a 21-year-old UVM student, was abducted in Burlington while walking solo to her dorm around 2:30 a.m.

Six days later her strangled, beaten and sexually abused body was found near the Huntington Gorge in Richmond. Although Vermont is often viewed as a tranquil, hippie state, it is not free from crime.

Just because campus is frequently referred to as a "bubble," doesn't mean it is immune to shady characters.

Until the school can see the benefit of increased lighting in darker parts of campus, take extra precaution when walking in the dark.

Although walking alone is sometimes inevitable after working late nights, or heading home on the weekends while everyone else is still partying, just try to look out for yourself and your friends.

Sam is a junior journalism major. Contact her at smerrill@smcvt.edu.

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MISSION STATEMENT

As the editorial staff of The Defender, we strive to accurately, professionally and ethically report the news affecting the lives of students and our community.

We as a staff take full responsibility for any errors; if you spot a mistake or have a complaint, please let us know.

We publish letters to the editor, as long as they are signed. Letters will be edited only for grammar, spelling, taste, and sometimes length.

What Health Care Reform Means for You

Managing Editor

Kayle Schnell

Until recently, when college students reached their early 20s, they could no longer receive health care coverage through their most dependable resource—mom and dad. Graduation brought feeling of panic about the necessity and affordability of health insurance in a weak economic climate—right out of college.

There are currently about 21 million young adults between the ages of 18 and 24 who remain uninsured. That's the largest proportion of any age group. The cost of health insurance isn't affordable for the majority of America's youth, who are either still in college or just beginning their careers. This fear about affording health insurance recently subsided. President Obama's Patient Protection and Affordable Care Act put a law into effect this past Thursday, Sept. 23 that will extend the amount of time young adults can stay on their parents' health insurance. Finally some of the pressure can be taken off graduating seniors. They can continue to fret about the daunting prospect of graduating in May and entering a consistently bleak job market, but no longer have to stress about being kicked off their parents' health insurance right away.

Whether you agree with Obama's plans for health care reform or not, it's hard to imagine any St. Michael's student thinking this part of the act is a *bad* idea. In section 2714, Extension of Dependent Coverage, it says that insurance companies that offer coverage of dependent children must continue to make that coverage available for an adult child who is not married until the child is 26 years old. This gives college students greater flexibility with their post-graduation plans.

Currently, 67 percent of college students are covered by their parents' employee-sponsored insurance plans. It is expected that with the new law the number of students on their parents' plans will greatly increase. Previously, part-time students were not covered by their parents' insurance; only full-time students and only up until graduation. With the new extension to 26 years of age, students have the ability to take a gap year to travel, or to work part-time and still be able to enjoy the benefits of parental insurance coverage until their mid 20s.

> "It feels good to know that I don't have to trade in my health insurance card for my diploma..."

If you're not thrilled at the thought of being covered by your parents' insurance for longer, you might be happy to hear about another law aimed to benefit students. The health care law also includes some reforms to the federal student loan programs which will greatly impact the affordability of college. In the old system, most loan programs did not lend money directly to students but rather through a system of subsidies to encourage private loan programs. Under a new law called the Student Aid and Fiscal Responsibility Act all student loans will be distributed through a direct loan program which will cut out the middle man, effectively saving billions of dollars.

It is expected that nearly $60 billion dollars will be saved and can be put toward Pell Grants, which will increase from $5,350 to $5,975 per grant in 2017.

While the impact of health care reform may not immediately be visible, by taking a closer look it becomes clear that students, like you and I, are beginning to benefit day by day from the passage of this bill in March. It feels good to know that I don't have to trade in my health insurance card for my diploma at commencement ceremonies this May.

Kayle is a senior journalism and political science double major. Contact her at kschnell@smcvt.edu

Editorial: Turning, Changing, Evolving – the Media World, the Seasons, Our Pages

We can feel it in the air, see it in the famous New England foliage and even taste it in seasonal coffee from Starbucks — autumn has settled nicely into the world around us and summer sheds its last few rays of sunshine. While it can be bittersweet to transfer into the more somber and serious mode of winter, there is so much to be gained from establishing a new routine.

At The Defender, we have taken the natural turn of the seasons as an opportunity to let many of our old styles and structures fall away in order to update our look for the changing media landscape. This is our third issue in a brand new format, with brand new page styles and a redesigned website.

While the staff members have all received sporadic feedback from friends, we have yet to hear any formal word on how our audience is feeling about the change. What do you want to see more of? What looks awkward? What else do you need to feel connected to the campus, the community and the world around you?

We have also made it a goal to revolutionize the publication in terms of social media. The hope is that as you flip through the print edition, your interest will pique and you'll go online for more. The Defender isn't just a static medium; it tweets, it has fans and it strives to bring you exclusive online content in the form of video and multimedia slide shows. Eventually, you will be able to read bios of the staff members and catch up with them on their blogs and twitter feeds.

Social media overload has been quite the topic of debate lately, especially with movies like "The Social Network" and "Catfish" on the horizon; but the feedback doesn't have to be so dour. Linking different forms of communication together is a great way to personalize and customize your news and expedite the response process. If you enjoyed a multimedia or Naked Opinion piece, why not email the author, or post the link on your blog? The world of journalism is changing just as quickly as the seasons; we would love it if you could take a moment to help update our status.

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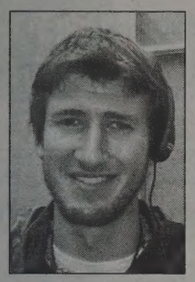
Don't Let a DREAM Die

Guest
Columnist



Josh Hoxie

A vote on the National Defense Appropriations Act for 2011 was blocked in the U.S. Senate Tuesday Sept 21.

Within this bill existed the Development, Relief, and Education for Alien Minors Act (DREAM), and a repeal of the Clinton era "Don't Ask, Don't Tell" (DADT) policy.

The DREAM Act would create a pathway to citizenship for undocumented young people living in the U.S. since childhood and who are pursuing either higher education or a career in military service.

DADT is the policy that bars gay people from serving openly in the military.

These two issues sound like they should be fairly non-controversial. The DREAM Act, which provides a path to citizenship for a limited number of people already living within the U.S. has had wide bipartisan support.

DADT is a simple case of civil rights extending to include sexual orientation, a move that should be seen by most as overdue. Yet neither of these bills could get through the process in Washington.

Xenophobia and homophobia appear to remain acceptable attitudes for our national leaders supposedly representing the people.

Perhaps the majority of Congress and the nation at large actually do see gay people and children of immigrants as an inferior class.

Bigotry and hatred are no longer acceptable hallmarks of our legislative system and the passage of these two bills would do justice to the countless people who have been wronged by this bigotry.

As Martin Luther King's famous "Letter from a Birmingham Jail" stated nearly a half century ago, "justice too long delayed is justice denied."

As Congress continues to jockey back and forth with partisan battles, justice for thousands of people hangs in the balance.

For both conservative and progressives alike, these two bills should be no-brainers. DADT has forced over 10,000 service members out of the military and forced thousands more into a life of hiding their identity.

The policy was enacted under a Democratic president and both Democratic and Republicans have supported its repeal over 13 years.

The DREAM Act, which falls far short of full amnesty for undocumented workers, which progressives have claimed is necessary for decades, was originally sponsored by Republicans as a way to encourage children brought here by their parents to serve in the military and seek higher education as a path to citizenship. Since its introduction in 2001, it has had bipartisan support as well as wide popular support.

Despite the seemingly overwhelming argument in favor of these two bills, it appears that in the future they will be sidelined as election season heats up and the chances of any legislation passing into law gets slimmer and slimmer.

For young people voting this fall, it is vitally important to pay attention to voting records and policies of the people who will represent us.

Don't take my word for it and don't ignore what goes on in Washington. Get informed, get active and do it quickly. Don't wait until Election Day to decide to pick a candidate and don't reduce your political capacity to just casting a ballot.

I'm not your parent, I'm not your teacher, I'm not telling you what to care about or who to vote for. I just want to see young people with a sense of justice enter the debate in a way that could make a real difference.

As long as good and just people remain outside of the debate, injustice continues to reign.

You've got nothing to lose and the country has everything to gain. Take a stand.

Josh is a senior political science and economics double major. Contact him at jhoxie@smcvt.edu.

Philosophy of Friends

Guest
Columnist

Mary Carney

Dazzled by that devilishly good-looking blue-eyed stud sitting next to you in your political science class?

Feeling a little natural high coming on because the leaves are starting to turn from green to the colors of the rainbow, and the sun is peaking through?

Mystified and preoccupied by anyone walking past your townhouse window as you try to watch the latest episode of "Baggage" with your roommates?

Do you find your mind constantly leading you from one thought to another like a flow of water downstream?

If you have answered 'yes' to any of these questions then take a seat, my friend, because you have subconsciously already decided you're going to be traveling down "the road less traveled."

Philosophy's knocking at your door, waiting for you to take a sip of her intoxicating drink, which some may like to call knowledge.

Today's question is in need of some answering: friends, let's talk about friends.

Here is one interesting fact about the history of the English word, friend.

In ancient Greek the word friend was interchangeable with the word love. Philos (φίλος) was understood as a type of brotherly love.

But enough jibber jabber about historical mumbo jumbo you probably already know.

Let us delve into this eloquent quote on friendship by Marcus Tullius Cicero:

"What is sweeter than to have a kindred soul with whom you dare to talk about everything with like in self communication? Would it not be difficult without someone who shares your pleasures as their own? Friendship is all-encompassing. In whatever direction you turn it is there beside you, excluded from no place; never is friendship untimely, nor does it ever press upon you. Friendship makes favorable situations even more splendid, and sharing the burden of life so it becomes easier to bear."

Who knew an author writing so long ago could say something we are still able to relate to today?

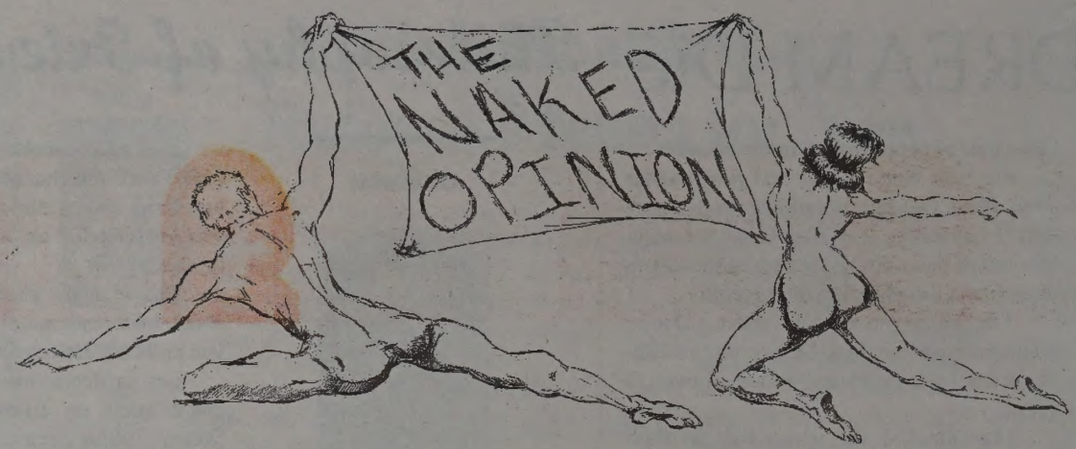
Many people would be turned off at first glimpse of this passage.

That is where the philosopher steps in.

Take the time today to thank someone in your life who is a positive influence, who brings out those smiles when it's raining the blues.

Someone who can take the 10 seconds to embrace you in a giant bear hug, who will dance to "A Night at the Roxbury" soundtrack with you, even though it's a Monday night.

Mary is a senior philosophy and classics double major. Contact her at mcarney2@smcvt.edu.



THEME OF THE WEEK: WANT

"Having is not so pleasing a thing as wanting. It may not be logical but it is often true."
-unknown

Check out *Naked Opinion* online!
www.smcvt.edu/defender

The Less Desirable Four-Letter Word

Guest Columnist

Siobhan Lavery

Let's talk about want. Let's talk about that feeling that you wake up with in your gut, that you can't describe. It says "something is missing" but you can't define it. You know that vaguely you desire something else in your life, but when it comes down to putting a label on it, you can't...or you won't. You can't because it isn't possible. Because you don't even know if the thing exists that can fill it. You don't know how to fill the void, because you still haven't been able to. Or you won't. You won't because you're scared of the rejection. Of realizing that you can't have that want, and then having the feeling, the void, grow.

So what do we do? Do we go out and get the want? Do we put ourselves on the line and strive for that thing that seems unattainable? Do we express our feelings and risk being thrown to the ground? Or do we simmer? Do we just wait and hope that fate does the trick and leads us down the right path? Do we put our faith in destiny, and just hope that the void goes away?

Here's the thing. I'm the first one to say that everything happens for a reason, but I'm also going to say that if we don't go out and try, guess what, homeslice, nothing is going to happen. Things will happen *to* you. But that want? That won't go away. Because you won't be searching for it. It won't have been filled. So find what you want. Figure out where your desire is. Follow it. Send that text to that person you've been eyeing from afar-I promise you actually can deal with the rejection. I did.

Step out of the box and pursue that new hobby- long-boarding can't be that hard, right? Go out and decide to follow your dreams, instead of the crowd. Go sit with your friends and eat hundreds of cookies instead of finishing that paper that's due tomorrow. Because those are the things that fill the void. Those are the things that make you feel whole again. That want? It'll still be there if you read all 100 pages of that book and write those three essays. But it'll be a little smaller, a little less invasive, a little more manageable, if you just take a step. So fill that want. Go out and find what you need. Do the unthinkable. I promise, when you wake up in the morning, you'll feel a little better, a little fuller, a little smilier.

Siobhan is a senior education and psychology double major. Contact her at slavery@smcvt.edu

What Do We Really Want?

Multimedia Editor

Meghan O'Brien

Want. What does that word mean to you? At first glance I think of something I have always wanted, like a cute dress from Urban Outfitters or Justin Bieber concert tickets. But then I feel selfish, because I don't *need* them, I just *want* them. A lot of the time I get what I want because I'm the youngest of three, and I'm the only girl; so I guess I'm kind of a "daddy's girl," if that's what you want to call it. I am *not* however, selfish. There is a big difference between being a "daddy's girl" and being selfish. Lately, I've been trying to re-evaluate some aspects of my life.

A few days ago I attended an extended service meeting. For some odd reason, I wasn't expecting a lot of people to be there. I arrived a little early and I was the second student to sign in. Suddenly, 70 other students began piling into the small room on the second floor of the chapel. This was the second day the meeting was offered, too. I peered at the sign-in sheet from the previous day, and the same number of people had come to the previous meeting. Every one of these students was there for the same reason. They *want* to help other people. They are willing to give up their vacation time because they want to devote their time to help less fortunate people, animals, and the environment.

My brother Trevor recently graduated from Notre Dame and is spending a year in Kentucky doing service work for the Christian Appalachian Project. In Trevor's first week in Kentucky, he slept on the floor of a church while helping families work on their homes that got destroyed during a flood. I never fully understood what service meant to him, but while hearing one girl talk about her experience with the project, I realized I had tears in my eyes because I was so proud of my brother for doing this. He wanted to go into sports marketing after he graduated, but he also knew he wanted to help people. Trevor took a huge chance by doing this, but he is changing many people's lives.

If all I really want from life is a cute dress and some concert tickets, I have some serious thinking to do. I need to learn a few lessons from my brother. Do you?

Meghan is a junior journalism major. Contact her at mobrien7@smcvt.edu

The Defender invites St. Michael's students, faculty and staff to submit to the Naked Opinion. For a list of upcoming themes see the Naked Opinion online. Please send submissions to magazine@smcvt.edu.

Reflections on Haiti

Multimedia Editor

Aprille Thomas

I have a vision that one day there will be so much love in the world, and so much peace in broken souls, that mankind will be able to put aside all hardships and celebrate life, even in the face of death and despair.

For the first time, I wrote an article for the Defender that almost brought me to tears. It was an article following up on Haiti, seven months after the earthquake. To get involved in the story I attended a social put on by the Vermont Haiti Project. I was not sure what I expected to see there but I know that what I saw was like nothing I could have dreamed.

Normally, when I think of Haiti I think of pain, turmoil, government corruption, dirty water, poverty, disease, HIV and AIDS; the list of negative thoughts can go on and on. But what I saw at this social mirrored none of the things on that list.

Picture this: the room was packed to capacity with Haitians and Americans alike. There were red, green and yellow lights in a dim setting. There was food in the center of the room, the scent drawing you in. Pulsating Creole rhythms poured from the speakers, and filled the room with the movement and lightheartedness of the beat. People were laughing, talking and taking pictures. They were happy.

Seven months ago, most of these people watched their country, the only home they had ever known practically, fall to pieces around them. Families were ripped apart and buried under buildings and some lost forever. Seven months ago was probably the most hopeless these people had ever felt in their lives. Yet here they were, more or less celebrating their nationhood. How did they find the energy to smile, the heart to laugh?

I felt like the Grim Reaper bringing up the earthquake, bringing that evil thought into a room of such joy. But I had to get my story, right? After a while I had to stop talking to people, stop asking questions and just sit and take in the positive energy that was so abundantly floating around the room.

It made me think about all those things in life that I was worrying about: the cost of textbooks, buying food for my apartment, finishing my assignments, graduating on time. These Haitians and their families would probably have to wait a long time before they ever see a textbook, before they can get three square meals a day, and only God knows when they'll be able to go to school again. Yet here they were, enjoying themselves without a care in the world.

And I thought, a nation's strength is in its people, not in its government, economy or infrastructure. Haitians might not be on the front page of The Defender, The Burlington Free Press or The New York Times, but they're on the front page of many people's hearts. Long Live Haiti!

Aprille is a junior journalism major. Contact her at athomas2@smcvt.edu

Front Row Center

Editor

David Mooney

How close can I get? There's a spot, I just have to wedge through the sweat-drenched biker and his girlfriend to get it. Dipping and diving through a sea of sweaty fans, I reach my oasis: an open space in the crowd.

With music blaring and floodlights beaming, it's time to dance. I can almost taste the music as I rotate with the song. Euphoria hits and I'm lost in the moment. But just when I think it couldn't be better, I notice another open spot closer to the stage. I have to be there. I need to get closer.

This is me at every concert. I go to a show with one goal in mind: front row, center stage. After escaping security check, the odyssey begins. Once I reach a spot in the audience with terrific sound, a clear view of the stage, and room to move freely, I'll find a better spot 20 feet ahead in front of the stage. The journey to this spot will be filled with awkward squeeze-ins and "excuse-me's," to strangers, but I don't care. No other spot in the auditorium can give me the adrenaline rush. Want turns to need. I need to get there.

While I understand that I'm not like everyone else, I know I'm not alone. Almost everyone remembers that concert when they were gripping the barrier gate with two feet between them and the lead singer. It's the show you brag to your friends about because they weren't there. The problem with reaching this spot is that there's nothing better. You have finally accomplished what you set out to do and made it to the front row. But if you spent the whole concert waiting for this very moment, what do you do when you're finally in it? Can't you get any closer? Don't think about it, just enjoy.

Our lives are structured in a way so that we spend every day preparing for tomorrow. Whether it's the anticipation of college, a job, or a spot in the front row, it's all a means to an end. Once we reach our ultimate destination, we are either left unsure what to do with ourselves, or we start planning for something better. Is this really how life works?

It doesn't matter whether you're close enough to see the guitarist's nose hairs (Yeah, I've been that close). I guarantee the notes sound exactly the same from the nosebleeds.

David is a junior journalism major. Contact him at dmooney@smcvt.edu

The Naked Eye

Ladakh, India: Prayer flags and traffic jam Photo by Sam Hooper

Ski trail before the snow, Stowe, Vermont Photo by Kalin Burkhardt

September-October Events

On Campus

Wed. 29: Entering Plato's World
4 p.m., McCarthy Arts Center
Annual Plato lecture given by professor Daryl McGowan Tress of Fordham University.

Wed. 29: Mass for the Feast of St. Michael
4:30 p.m., Chapel of St. Michael.

Wed. 29: Open Reading
7:30 p.m., Eddie's Lounge, Alliot Hall.

Fri. 1: Origami-Math Is in Creasing
3:45 p.m., Cheray 101
Professor Thomas Hull speaks about Origami.

Mon. 4: Animal Blessing Service
6 p.m., Chapel of St. Michael
Bring your pets, or pictures of pets.

Mon. 4: From Jews to New Christians: The Modern Inquisition in Spain and Its impact on the Iberian Peninsula and the New World
5 p.m., St. Edmund's Hall, Farrell Room
Professor Lucia Costigan talks of Sephardic Jews who migrated to new Spain in the last decades of the 16th century.

Local

Wed. 29: Corn Maze
8 a.m.-7 p.m., Boyden Farm, Cambridge
Walkers navigate a labyrinth of 12 acres of organic corn. $7

Friday Oct. 1: Meathead Films "Work It Out"
6:30 p.m., University of Vermont, Billings Hall Ira Allen Lecture Hall (CC Theater).

Sat. 2: Salute to Summer Car and Truck Show
10 a.m. to 4 p.m., University Mall in So. Burlington
Sweet rides submit to judgment at a rooftop trophy competition benefiting the Boys & Girls Club of Burlington. Top floor of the parking garage. Free for spectators.

Sun. 3: Pumpkin Chuckin' Festival
11a.m.-9 p.m., Boyden Farm , Cambridge
Homemade catapult shoot jack-o'-lanterns in a daylong throwing contest. Proceeds benefit the Lamoille Family Center and Cambridge Rotary. $2-5 for corn maze.

Sun. 3: Spectrum Ride
8 a.m.-2 p.m., Dorset Park, So. Burlington.
Cyclists of all experience levels pump pedals along 10, 25, 50 or 100K routes to benefit Spectrum Youth & Family Services.

Mickey Mouse Is My Fifth Roommate

Editor

Kelley Bureau

It happened on a warm, sunny Saturday afternoon when I was cleaning the kitchen of my apartment. I found black pellets on the counter behind the coffee pot, on the kitchen table, in the recycling bin, on our stash of paper towels and on the shelves where we keep our food. Not knowing what these nasty pellets were, I disinfected everything and asked my RA what was going on.

You guessed it—mice. Mice were pooping all over my kitchen.

I was *horrified.* Having mice in my first apartment, on my first weekend back at school was a huge frustration. My RA assured me he would work on getting traps for our apartment. Three days later, after emailing my RD, we finally got two live traps, equipped them with peanut butter and set them out.

To our dismay, packages of pasta mixes and pita chips had been broken into and there were scraps and pellets everywhere in the pantry. My roommates and I were disgusted, and out of desperation, put our food in plastic tubs and kept it in the living room for the next few days. With no signs of mice, and after much cleaning, we finally returned our food to the kitchen by the end of the week and made sure to double bag everything.

According to the Vermont Agency of Human Services rental housing health code, owners of rented space are required to maintain it rodent-free. According to the code, that means, "closing and keeping closed of every opening in foundations, basements, cellars, exterior and interior walls, ground or first floors, roofs, sidewalk gratings, sidewalk openings, and other places that may be reached and entered by rodents by climbing, burrowing or other methods."

When I pay $6,775 a year for room and board, I consider that rent. Why then, did we have mice as soon as we moved in? We did not leave food out to lure rodents and we had not been moved in long enough to trash the kitchen. Not to mention, I personally clean the kitchen from top to bottom weekly.

I'm tired of feeling violated by rodents that raid the kitchen by night and leave ugly presents for us to find the next day.

Kelley is a junior journalism major. Contact her at kbureau@smcvt.edu

The Best Break-Up

Columns Editor

Sarah Silverman

Dating in college has always been a touchy subject for me. While I've had boyfriends in college, I've also given advice to others that dating in college just shouldn't happen. I'll be the first to admit that I'm a hypocrite when it comes to relationships, but when you find a good guy, how can you resist?

The last person I dated in college helped me see that I still needed to grow as a person. College is the perfect environment to do this, but sometimes it can be hard to find your independence.

Letting my stubborn personality get in the way, I stuck to the argument that I needed him in my life and it was possible for me to grow as a person at the same time. After I allowed the initial shock of the break-up to wear off, I realized that it wasn't about losing him; it was about gaining more perspective on myself. As someone who had enjoyed the comforts of my parents protection and hospitality, I was not ready to take care of a relationship while I was still learning how to take care of myself.

That break-up helped me start on the path in learning who I am and what I am capable of.

With my knowledge from my own epiphany, I offer some advice on college dating. Some people experience what I did in college earlier in their life. In essence, they matured faster. The others, including myself, are still on their journey to finding what makes them a person, as well as what makes them happy. For those who fall into that category, we have to acknowledge that we don't need a relationship to define us.

I know from experience that dating at an important time in life, such as college, can sometimes hold a person back from growing into themselves. It's only fair to allow yourself to grow. I won't be hanging "WANTED" posters for Cupid any time soon, but sometimes a relationship with yourself can be just as revealing and rewarding as one with a partner.

Sarah is a senior journalism major. Contact her at ssilverman@smcvt.edu

Take an Art Walk in Burlington

Downtown galleries showcase local artists on the first Friday of every month

By Colleen Moore
News Editor

Art galleries around downtown Burlington will open their doors to the public on Friday evening, Oct. 1, showcasing the work of various artists to anyone who walks in.

The First Friday Art Walk features about 60 galleries along Church Street, Pine Street, and the waterfront area. These galleries choose one or two artists every month to display their art, beginning at 5 p.m.

"All you do is walk; we walk around and [the artwork] changes every month," said Emily Lawrence, manager of the Burlington City Arts Firehouse Gallery on Church Street. "It's like a more toned-down Art Hop."

From the Green Door Studio on Pine Street, to the 215 College Gallery on College Street, exhibits are open to visitors year-round from 5 - 8 p.m. on the first Friday of every month. The Art Walk began several years ago, and is organized by Art Map Burlington, which works to promote art in the greater Burlington area. Any studio that wants to be involved can become a part of the Art Walk, Lawrence said.

Visitors are invited to take guided tours, often led by interns at Burlington City Arts or other local art fans. The hour-long tours leave on the half-hour from the Firehouse Gallery, beginning at 5:30 p.m. Art fans are encouraged to pick up a map of the open galleries at the Firehouse Gallery on Church Street, and explore the arts on their own.

"It's a really good way to meet people and talk about art," Lawrence said.

Jude Bond, a local artist and teacher, will be featured at 215 College Gallery this month. Her show, "A Gathering of Skirts," is based on women's connection with each other, and how women continue to connect across different generations. The show features some of Bond's own photography from her childhood, as well as miniature dolls and sculptures that she made.

Every month, an artist from 215 College Gallery gets a solo spot at the gallery. An artist can choose to show his or her own work, or another's work.

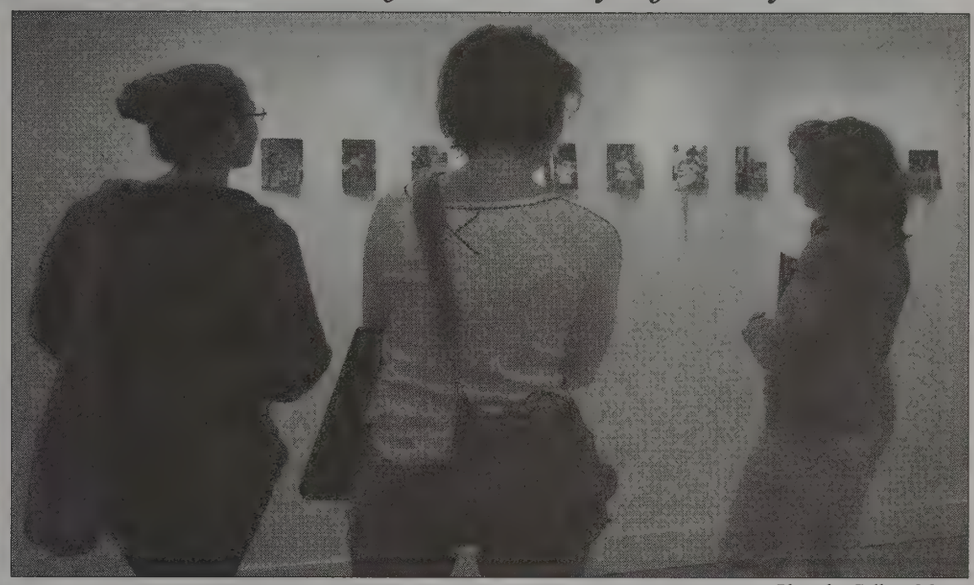


Photo by Colleen Moore

Local artist Jude Bond (right) shows off her art at 215 College Gallery on Tuesday, Sept. 21.

"It's your slot to work with. It's good to exhibit your own work, but it's also nice to let others showcase," Bond said. "Everyone gets a First Friday."

"We've been quite happy participating in [the Art Walk]," Bond said. "A lot of people come out and go to galleries."

Megan Boylan, a sophomore at St. Michael's College and intern at Burlington City Arts, toured the galleries on the Sept. 3 Art Walk.

"It was really fun. They give you a map and a description of each place you go," Boyland said. "The [galleries] are everywhere too, some in restaurants and bars."

Several cafes downtown also turn into galleries during the Art Walk, including Muddy Waters and Uncommon Grounds. Other stores, such as Trinket and City Market, are transformed into galleries.

"It's a lot of young people making art," Boylan said.

Galleries will be open this Friday, Oct. 1, starting at 5 p.m. For more information and art maps, visit www.artmap-burlington.com.

Unnaturally Tasty Natural Food

A review of The Farmhouse Tap & Grill: A Burlington gastropub showcasing local farms

By Caroline Hudson
Fact Checker

Being a somewhat picky eater, the idea of locally grown and organic food has never appealed to me. That's why when I heard about the new restaurant on Bank St., the Farmhouse Tap and Grill, I was pretty skeptical and did not think I would enjoy it.

The first thing about the restaurant that won me over was the atmosphere. It was a warm night and almost all of the candle lit tables on the front deck were full. Walking inside, I was immediately overtaken with warmth and the delicious aroma of cheeses and fresh breads. There was a short wait to sit on the front deck or inside, but the back patio is on a first-come, first-serve basis ,so that seemed like the best option.

The brick patio was covered with a large white tent lined with lights and had four large hand-carved tables with long wooden benches on each side. The tables are open to anyone, and seat several parties at each one.

(See **FARMHOUSE** page 14)

FARMHOUSE Tap & Grill

(Continued from page 13)

There was a large wooden fence around the tent with ivy growing up the side. It gave me the feeling of being on a farm.

As we found an empty spot at one of the tables on the back patio a band started to perform. It was the perfect fit and made the atmosphere even more enjoyable. Everyone around us was in good spirits as they enjoyed the music.

The drink menu was longer than the food menu and had beer and wine from all over the world. My drink of choice is not typically beer but I decided to give it a chance. I opted for the Trapp Lodge Oktoberfest draught which is one of Farmhouse's seasonal beers, and I have to say I really enjoyed it.

I started my meal with blue cheese garlic toast. It arrived quickly and I was disappointed when I saw that there was honey drizzled on top of the blue cheese. I was not expecting that and it seemed like a strange combination. After hesitantly taking a bite I was surprised at how the honey complimented the crunchy toast and bite of the blue cheese; the chefs seemed to know what they were doing.

For the main course, I decided to keep it simple and get the local grass-fed beef burger. It was topped with blue cheese crumbles, bacon and greens and came with a side of hand-cut fries. It was cooked to perfection, and wasn't huge like some burgers are. The fries were my favorite part of the meal, by far.

The only negative of Farmhouse was the price. It wasn't over the top but it definitely is not the type of place a college student can visit regularly. While I paid close to $25 for my beer, appetizer and entrée, it would have been possible to eat there for less.

So, next time you're thinking of calling up Wings Over Burlington, maybe you should consider spending the extra money on a meal that will taste better and be better for you.

Photo by Samantha Merrill

The Farmhouse on Bank Street in Burlington.

Creative Classics

Med. $13.50 Lg. $16.95 Plus Tax

Classic Pepperoni Deluxe
Tomato Sauce, Cheddar/Mozzarella Cheese, Italian Pepperoni, New England Baked Ham, Freshly Sliced Red Onions, Green Peppers & White Mushrooms

Meat Lover's Revenge
Tomato Sauce, Cheddar/Mozzarella Cheese, Italian Pepperoni, Hot Italian Sausage, Ground Western Beef & New England Baked Ham

Nicole's Bacon Cheeseburger Paradise, (Pizza Contest Finalist)
Ketchup Mustard Sauce, Cheddar/Mozzarella Cheese, Freshly Sliced Red Onions, Extra Ground Beef, Cob Smoked Bacon, Sprinkles of Gorgonzola Cheese

Amanda's Six Feet Under, (Pizza Contest Finalists)
Tomato Sauce, Cheddar/Mozzarella Cheese, Fresh Chopped Garlic, Italian Pepperoni, Freshly Sliced Red Onions, Cob Smoked Bacon, Hot Italian Sausage

Hawaiian Island Delight
Tomato Sauce, Cheddar/Mozzarella Cheese, New England Baked Ham, Cob Smoked Bacon, Freshly Cut Broccoli & Sweet Hawaiian Pineapple

Texas Hot Buffalo Chicken
Zesty Tomato Texas Hot Sauce, Cheddar/Mozzarella Cheese, Spicy Chicken Breast, Freshly Sliced Red Onions with Gorgonzola Cheeses

Roasted Chicken BBQ
Barbecue Sauce, Cheddar/Mozzarella Cheese, Marinated Chicken Breast, Freshly Sliced Red Onions, White Mushrooms, Roasted Red Peppers

Leonardo's Works Med. $14.25 Lg. $17.95 Plus Tax
Tomato Sauce, Cheddar/Mozzarella Cheese, Italian Pepperoni, New England Baked Ham, Hot Italian Sausage, Freshly Cut Broccoli, White Mushrooms, Red Onions, Green Peppers & California Black Olives*

Leonardo's Basics

Sauce & Cheese Pizza Med. $9.95 Lg. $12.75 Plus Tax

Sauces:
Zesty Tomato
Creamy Alfredo
Olive Oil Garlic
Pesto Pine Nut
Thai Peanut

Crusts:
Hand Tossed Traditional
Extra Thin or Thick
King Arthur White
King Arthur Certified Organic Wheat
(Med. add .50 Large add .75)

"Amazing Fresh Roasted" Wings

Regular Hot BBQ Buffalo Thai
Single (10) $7.25 • Double (20) $13.50
Double/Double (40) $25.00 Plus Tax

The Party Pak (Serves 10) $42.00 Plus Tax
2 Large One Topping Pizzas, 1 Double Order Wings, 2 Orders Cheesy Bread

All prices are subject to state and local sales tax
All prices are subject to change

Signature Gourmet

Med. $13.50 Lg. $16.95 Plus Tax

Basil Pesto Chicken
Basil Pesto Nut Sauce, Cheddar/Mozzarella Cheese, Marinated Chicken Breast, Roasted Red Peppers, Sun Dried Tomatoes, Freshly Sliced Red Onions with Gorgonzola Cheese

Molly's Chicken Mushroom Carbonara (Pizza Contest Winner!)
Alfredo Sauce, Fresh Chopped Garlic, Cheddar/Mozzarella/Parmesan Cheese, Freshly Sliced Mushrooms and Red Onions, Smoked Bacon, Marinated Chicken

Fennel Sausage Gourmet
Olive Oil Garlic Sauce, Hot Italian Fennel Sausage, Freshly Sliced Red Onions, Fresh Green Spinach with Gorgonzola Cheese

Classic Chicken Cordon Bleu
Olive Oil Garlic Sauce, Marinated Chicken Breast, New England Baked Ham, Fresh Green Spinach, Freshly Sliced Red Onions with Blended Cheeses

Asian Thai Chicken
Thai Peanut Sauce, Cheddar/Mozzarella Cheese, Marinated Chicken Breast, Freshly Sliced White Mushrooms, Red Onions, Green Bell Peppers & Freshly Cut Broccoli

Inspired Vegetarian

Med. $13.50 Lg. $16.95 Plus Tax

Vegan Salvation
Olive Oil Garlic Sauce, Vegan Soy Cheese, Fresh Chopped Spinach, Freshly Sliced Red Onions, White Mushrooms, Plum Tomatoes, Black Olives

Gorgonzola Gourmet
Olive Oil Garlic Sauce, Cheddar/Mozzarella Cheese, Green Spinach, Plum Tomatoes, Marinated Artichoke Hearts with Gorgonzola Cheese

Exotic Greek Island
Tomato Sauce, Cheddar/Mozzarella Cheese, Freshly Chopped Garlic, Freshly Sliced Red Onions, Green Spinach, Plum Tomatoes & California Black Olives with Greek Feta Cheese

Four Cheese Fusion
Olive Oil Garlic Sauce, Fresh Green Spinach, Fresh Plum Tomatoes with Mozzarella, Cheddar, Parmesan & Gorgonzola Cheeses

Pesto Feta Mediterranean
Basil Pesto Nut Sauce, Cheddar/Mozzarella Cheese, Sun Dried Tomatoes, Red Onions, Artichoke Hearts with Feta Cheese

Vegetarian Works Med. $13.50 Lg. $16.95 Plus Tax
Tomato Sauce, Cheddar/Mozzarella Cheese, Freshly Cut Spinach, Broccoli, White Mushrooms, Green Peppers, Red Onions, Plum Tomatoes & California Black Olives

Pizza Toppings Med. $1.50ea Lg. $1.75ea Plus Tax

Italian Pepperoni
Hot Italian Sausage
Fresh Ground Western Beef
Cob Smoked Bacon
Marinated Chicken Breast
New England Baked Ham
Anchovy Filets
Fresh Plum Tomatoes
Freshly Cut Broccoli
Fresh White Mushrooms
Fresh Green Spinach
Freshly Sliced Eggplant
Freshly Sliced Red Onions
Freshly Sliced Green Peppers
Marinated Sun Dried Tomatoes
Sliced Jalapeno Peppers
Roasted Red Peppers
Freshly Chopped Garlic
California Black Olives
Sweet Hawaiian Pineapple
Marinated Artichoke Hearts
Italian Gorgonzola Cheese
Greek Feta Cheese
Vegan Soy Cheese
Grated Parmesan Cheese
Flavorful Four Cheese Blend

Sides, Salads & Drinks

Breadsticks
Garlic $3.75 Cheesy $4.75

Fresh Salads
Garden $4.75 Greek $5.75

Drinks 20 oz. $1.75
Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Aquafina Plus Tax

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ROLLERS & WINGS

$10
Add 4 Stuffed Pizza Rollers & 8 wings to any order

EXP. 12/31/10 C66
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WINGS & STICKS

$8
Get 8 wings & 5 breadsticks

EXP. 12/31/10 C68
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St. Mike's Senior Runs 50-Mile Race

By Eda LaPlaca
Features Editor

While many St. Michael's students were just falling asleep at 6:25 a.m. on Sunday, Sept. 26, senior Will Briggs was starting one of the most challenging days of his life.

Briggs signed up six months ago for the Vermont 50-Mile Ultra-Marathon, beginning at The Ascutney Mountain Resort, in Brownsville, Participants had the option to run or bike the 50-mile course. Briggs was joined by more than 550 runners from around the country.

Proceeds from the race went to Vermont Adaptive Ski and Sports (VASS). According to its website, the group provides sports and recreational opportunities to individuals with disabilities and handicaps, regardless of their ability to pay.

After completing the 50-mile run, Briggs looked victorious and content, but his feet soaked in sweat and covered in black dirt, indicated otherwise: pain.

Briggs finished the race, which was the equivalent of almost two marathons, in approximately eight hours and five minutes, on the hazy fall day.

"Realistically, I wanted to run between eight and nine hours, even though my real goal was to keep it under eight hours," he said.

Briggs finished third out of 22 runners, in the age group of 20 - 29.

Briggs was warmly greeted at the finish line by his aunt, Patti Haney, of Falmouth, Mass., and his father, Donald Briggs III, of Camden, Maine.

"It was really nice to have people that care about me rooting me on," Briggs said.

Briggs joined the cross country team for two years in high school in Camden, Maine. In the summer of 2009, after a four-year break, he decided to start training again.

Photos by Eda LaPlaca
Briggs crosses the finish line in Brownsville. Additional photos available online.

Briggs ran a half-marathon and a full marathon this past spring. Since April, Briggs has run four to five days a week. He does not keep track of the distance; he just keeps running.

"I thought the two marathons I previously did were kind of easy, so I thought I would try something harder," Briggs said. "I didn't sign up just to do it. I wanted to do well today."

After his first two marathons, Briggs learned how to conserve his energy. He said he walked up the steep hills along the course consisting mostly of gravel roads and rolling terrain.

Briggs' father left his home in Maine at around 1 a.m. to see his son off before the race.

"He is an amazing kid and I'm so glad he did so well," Donald Briggs III said. "It was really unbelievable."

Briggs' father and aunt said they were relieved and excited to watch him cross the finish line within minutes of his goal (See photo above).

"When you work for something like that and you get it, that's amazing," Haney said. "He said he would finish by 2:30 p.m., and he was only five minutes late."

Haney attended her nephew's previous races and helped him keep his focus throughout the summer. From delicious meals to the right type of sneakers, she made sure he was prepared, Briggs said.

"She made doing this race a lot easier on me," he said. "I like to think I can do anything and nothing can affect me. She fills in the gaps and makes sure I am taken care of. I'm really lucky to have her."

There were 10 aid stations along the course, but none were marked by mileage. The only way for Briggs to know how far along he was to ask at an aid station.

One factor particularly motivated Briggs along the race: beer.

"At one point I saw the sign that said 'beer on tap'. My next thought was what kind I would have when I finished the race," Briggs said.

Briggs' father made sure to get him two ice-cold beers to wash down his post-race meal of macaroni and tuna supplied by the race directors.

The only thing on Briggs' mind now is relaxing and waiting for the pain in his legs to subside, he said. But once his body recovers, Briggs plans to run more marathons.

"I wanted to do it to see if I could, and I'm just really glad I did it," Briggs said.

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St. Michael's Graduate Makes World Championship

By Erica Friede
Columns Editor

St. Michael's College alumnus Greg Lazarus, '08, played in the lacrosse world championship tournament this summer in Manchester, England.

Lazarus led the Purple Knights lacrosse team to four winning seasons as well as three consecutive appearances in the NE-10 conference semifinals in 2006, 2007 and 2008. Lazarus still holds the record at St. Michael's for most goals in a season (46) and is tied with Rick Saba, '92, for most career goals (109).

Lazarus played for Germany in the world championships. Germany was in the highest division of the tournament and placed sixth out of 30 teams. He scored a team-high of 15 points during the tournament and individually ranked 45th out of 400 players.

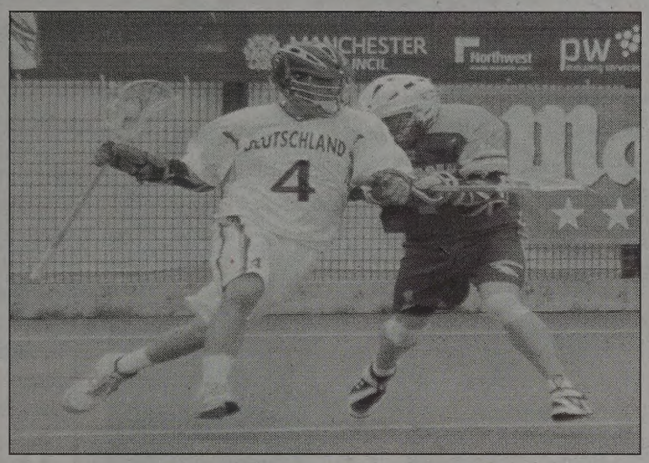


Photo courtesy of Greg Lazarus

Lazarus carries the ball upfield for Team Germany.

The Defender recently spoke with Lazarus by e-mail while he was traveling through Europe.

Q: Did you continue playing right after graduation?

A: Ten days after graduating I moved down to Australia with three other St. Michael's grads. We played for the Woodville Warriors in Adelaide, South Australia. We ended up winning two championships with the Warriors: the Australian Club Championship and the South Australian Premiership. It was absolutely one of the most amazing experiences of my life.

Q: Was that your plan?

A: Just like 98 percent of seniors, I wasn't quite sure what I was going to do right after school. I learned about the possibility of playing lacrosse overseas a few months before graduation and my buddies and I made it happen. I was really happy about not jumping right into the work world directly after school, and it was definitely one of the best decisions of my life.

Q: What did it take to get from the college level to the world championships?

A: After college, I moved to Australia and then London, playing lacrosse in both places. I also worked as a personal lacrosse trainer for six months where my job was to play lacrosse every day, all day, so this obviously helped me a lot to prepare.

Q: Was it difficult?

A: Preparation for the world championships was extremely difficult. I knew that if I made the team I had to run and work out every day just to be in the same shape as the Germans. At training camp, I quickly learned that even working out and running six days a week wasn't enough. Even though it was ridiculously hard, it was all worth it in the end.

Q: Why did you play for Germany?

A: Since lacrosse is such a small sport outside of North America, other countries are allowed a certain number of non-citizens. You can qualify to play for these countries if you were born there, your parents are born there, or your grandparents were. In my case, my grandparents were born in Germany and moved to the U.S. after World War II.

See **WORLD CHAMPIONSHIP** page 18

This Week's Schedule

- **Tuesday, Sept. 28:**
  - Men's soccer @ Bentley, 3:30 p.m.
  - Volleyball vs. St. Anselm, 7 p.m.
- **Wednesday, Sept. 29:**
  - Field hockey @ UMass. Lowell, 6 p.m.
  - Women's soccer vs. St. Anselm, 4 p.m.
- **Friday, Oct. 1:**
  - Volleyball @ Pace, 7 p.m.
- **Saturday, Oct. 2:**
  - Men's cross country @ Middlebury, noon
  - Women's cross country @ Middlebury, 1 p.m.
  - Field hockey vs. Stonehill, 11 a.m.
  - Men's soccer @ Le Moyne, 1 p.m.
  - Women's soccer vs. Le Moyne, 1:30 p.m.
  - Women's tennis vs. St. Anselm, 1 p.m.
  - Volleyball @ Adelphi, 1 p.m.
- **Sunday, Oct. 3:**
  - Golf NE-10 Championship @ Endicott, N.Y., TBA
  - Men's tennis vs. Le Moyne, 10 a.m.

Athlete of the Week - Marran Ranks

SENIOR | TENNIS | MATH | STRATHAM, NH

Why Ranks?

She has six wins this fall, bringing the team record to 3-0. She was also named NE-10 Player of the Week, Sept. 14.

Started Playing: Age 8.

Favorite Sports Team: Boston Celtics.

Music most played on iPod: Anything by Citizen Cope.

Favorite Sports Movie: "Remember the Titans."

Favorite Alliot Meal: Breakfast for dinner.

Favorite St. Michael's Sports Moment: Qualifying for the NCAA tournament.

Game, Set, Match

By Tim McDonnell
Sports Editor

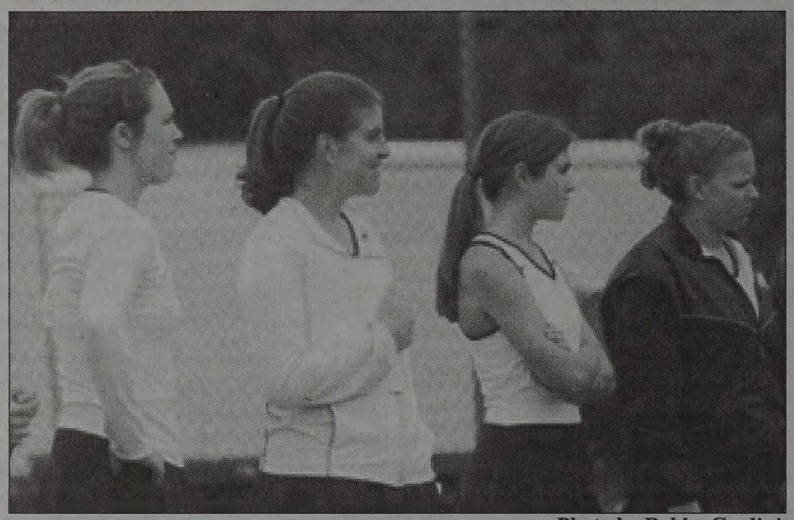


Photo by Bobby Gaglini

(From left to right) : Emily Magee '13, Ash '11, Jean-Marie McGrath,'13, and Emily Ogilvy '12, listen to their coach's pre-game talk before their match on Sunday, Sept. 26.

The most successful team at St. Michael's College often gets overlooked due to the popularity of sports like basketball, hockey and lacrosse. This team doesn't have any scholarship athletes nor does it draw huge crowds to its home games, but the women's tennis team has accomplished something no other team has in school history. It has made it into the NCAA Championship Tournament for three straight years.

Much of the success the women's tennis team has seen comes from this year's senior class' ability to maintain a winning attitude for the program, as well as setting high expectations year-in and year-out. Head Coach Greg Cluff said that his senior leaders Marran Ranks, Marybeth Ash and Deahna Giguere are the heart and soul of his team.

"I try my hardest not to think about next May when the three of them graduate," Cluff said. "There's absolutely no doubt that they're not only our best players, but what they bring in terms of leadership is going to be exceedingly impossible to replace."

The results speak for themselves; the Knights have not had a losing tennis season since 1996. The last St. Michael's teams to go to the NCAA tournament were field hockey and men's basketball in the 2000/2001 season. It's a difficult task to keep the tradition going but it is something that Ash knows is possible to attain.

"Since the three of us have been on the team we've had those years of experience making it to the NCAAs, now in our fourth year we kind of expect to do that again," she said. "We have to relay that message to the underclassmen so they know that's our goal. It's what we are here to do, and we plan on doing it again. That's the mentality we have."

One of the unique advantages tennis has over other sports is its ability to spread its season with matches in the fall and spring. According to Cluff, the NE-10 Conference allows teams to contact individual schools to move as many as six or seven matches to the fall. The NCAA guidelines permit 45 days in which a team can practice and play in the "non-championship" season. It is ideal because the weather is reasonable, and more importantly teams can cut the season in half in total games. This means that when spring rolls around, students are able to attend more classes than they would if the schedule were full.

"We get to play when the weather is fantastic and we also get to schedule most of our spring matches on the weekends, so our players don't miss class," Cluff said. "The other advantage we have is some of the teams we play in the spring don't have fall matches, so many of their players are worn out. They might have five matches in seven days, that puts a tremendous strain on them both physically and mentally."

The fall schedule gives the team an idea of what to expect for the spring, and in the past it has served as a stepping stone providing momentum going into the rest of the season, Ranks said. It also gives the players vital experience for the future.

"Everyone will get a good amount of playing time so that experience will be a plus for us," Ranks said. "Right now we're experimenting with doubles teams and who works well in which spots. We are due for some more challenging matches in the fall and we'll see what happens."

As for the team goals, everyone is on the same page, Ranks said. If they can finish strong in the fall, they can keep their winning frame of mind and try to get past the first round of the NCAA tournament, something they have yet to accomplish, she added.

"We are really hoping for a solid season overall," Ranks said. "We want to make it to the conference championship and then the NCAA tournament, and hopefully get past that first round."

*This fall the Knights are 3-0; their next home match is Saturday, Oct. 2, at 1 p.m.

WORLD CHAMPIONSHIP

(Continued from page 17)

Q: Anyone special that you played against?

A: I played against the best players in the world from the U.S., Canada, Australia, Japan and England. It was an unreal, life-changing experience.

Q: How was playing there different than at St. Michael's?

A: First off, I was playing against the best players in the world — the best players to ever play the game. Also, the schedule was extremely strenuous, playing six games in eight days.

Q: Did that evoke any strong emotions?

A: Playing for a country was such an honor. Wearing Deutschland across my chest every day pushed me to work that much harder.

Q: Do you plan to play there again?

A: I will be playing for Germany in the 2010 European Championships, held in Amsterdam and in 2014 at the next World Championships in Denver.

Q: Any regrets?

A: Absolutely no regrets. I have lived in two different countries for a year each, and played lacrosse and traveled all over the world. 100 percent no regrets.

Q: Any advice you have for student athletes to reach their goals?

A: Work as hard as you can everyday on the field, court or ice. It may not seem like it now, but those four years that you're playing go by really fast. So, work as hard as you can every opportunity you have, because it will be over before you know it.

► Lazarus individually ranked No. 45 out of 400 players in the tournament.

► In his best games he netted five goals against the Dutch and four goals against England.

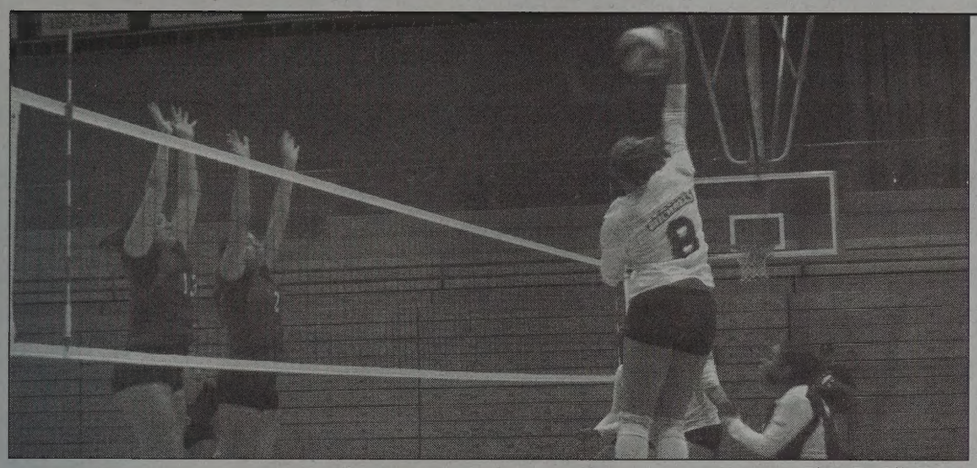


Photo By Lily Keyes

Sophomore Katie Walsh spikes the ball in a game against Bentley on Sept. 24.

Volleyball Starting Strong

By Kayla Norris
Sports Editor

The St. Michael's College volleyball team has started its season with a first-time victory over Merrimack College, an individual kills record and a winning percentage of over 500.

With at least 20 games left in her college career, senior captain Lindsey Frazier surpassed the standing record of 954 kills in a college career, previously held by Lindsey Shumway, '05. A kill is an attack or hit which results in an immediate point.

"It feels good and shows that my hard work has paid off," Frazier said. "It helps when you have good passing and good setting around you, because without [the rest of the team] I wouldn't be able to hit as well as I do."

According to head coach Chris Kilmer, Frazier is a "team-first" kind of player who wants the team to do well before she takes any individual credit.

"I think when she graduates and leaves school, when she looks back and reflects on her time here, she will be really proud of what she did; I know we're really proud of what she did," Kilmer said. "Right now I don't think individual achievements mean that much to her."

There are only two seniors on the team, the rest being sophomores and first-years. Even with such a young team, Kilmer has high hopes for a successful 2010 season.

"We had a big freshman class last year who got a lot of game time experience, so we expected them to be more prepared for what conference play and the season would be like," Kilmer said. "Then we had another strong freshman class coming in and expected them to step right on the court and help us win games."

Sophomore Katie Walsh has been contributing heavily to the success of the season. Walsh had a match-high of 11 kills in the team's victory over Merrimack College on Sept. 11. This was the first time in program history that the Purple Knights beat Merrimack.

"We've really come together as a team and defeated Merrimack, who we haven't beaten, so that was a big win," Walsh said. "I've been having a solid season so far, and if I can keep that up I will be really happy."

The team's success can also be attributed to more intensity and harder practices, said senior captain Sara Reney.

"Our coach has been excited and doing things differently this year and [it] has been more intense," Reney said. "We've also done a lot of stuff off the court, like team bonding and a camping trip before the season started."

In the 2010 NE-10 coaches' poll, St. Michael's was predicted to finish 14 out of 16 teams. The team ended its season last year with a record of 8-19 (2-13, NE-10) and has started off this season with a record of 6-5 (2-1, NE-10).

"We really want a lot of fans this year," Walsh said. "When you have a big crowd behind you it's really intimidating for the other team, and is a big boost for you."

Knight Writer

By: Kayla Norris

Locker Room Shenanigans

These days, not many women can say their dream job is to be a sports reporter, mingling with celebrity athletes and covering their complicated and sometimes glamorous lives. That has been my dream for many years, but recently I have been wondering if it is what I really want.

Last week, the New York Jets football team was punished for sexually harassing a female reporter who was writing a story about their quarterback. While in the locker room for an interview, she was cat-called and subjected to rude comments from some of the players.

Clinton Portis, a Washington Redskins running back, offered his opinions on the topic. According to transcripts from 106.7, "The Fan," Portis said:

"You know, somebody got to spark her interest, or she's going to want somebody. I don't know what kind of woman won't, if you get to go and look at 53 men's [bodies]. I know you're doing a job, but at the same time, the same way I'm going to cut my eye if I see somebody worth talking to, I'm sure they do the same thing."

Now I'm sure that there was someone in the locker room that she found attractive, but that is no reason to harass her. I know that if I work my way far enough in my career to make it into a football locker room, I will be excited about meeting and seeing the players up close and personal. I do not want to be subjected to harassment, though, because of my gender.

There are scheduled times that a reporter can go into a locker room. The players knew that she was going to be there. They could have covered themselves if they didn't want her to see them in towels.

The locker room is an athlete's place of work, just as much as it is a reporter's. I would bet if the players were in an office setting, making a deal with the NFL, and an attractive employee walked by, they wouldn't make nasty comments to her.

I know there are a lot of problems with the stereotype that "boys will be boys" because it is insulting to men. Even so, many people, including some of the players in the NFL are using this as an excuse for the way they acted.

The New York Jets must now attend classes to learn how they should act around, and treat, female reporters. It makes me wonder. Should it have gone this far? Do male reporters receive the same treatment in female locker rooms? Whatever the issue is, I hope it gets solved before my career takes me to the point where I get to go into the locker rooms.

Horoscopes

By Eda LaPlaca

Aries: (March 13-April 19)
Things have slowed down and you are starting to feel right on track. Life is not all about work. Having fun with your friends is just as important as going to class.

Taurus: (April 20-May 20)
Your crush is going to give you some much-needed attention. Things are looking up in the romance department.

Gemini: (May 21-June 20)
Open a book or go to the library. It won't kill you.

Cancer: (June 21-July 22)
You share the same sign as Pauly D and The Situation. We love you just the way you are. Try not to follow in their footsteps.

Leo: (July 23-August 22)
Stop letting yourself go. Put down the carrot cake and reach for a carrot stick. While you're it, take a shower!

Virgo: (Aug. 23-Sept. 22)
You look guilty, Virgo. Make amends, already. You will feel much better.

Libra: (Sept. 23-Oct. 22)
Hop off the emotional roller coaster this week and get your stuff together. Nobody likes cranky, and it is not a good look for you.

Scorpio: (Oct. 23-Nov. 21)
You are still a little stressed, right? Throw on some "Girls Just Wanna Have Fun" or "MmmmBop" and jump on your bed.

Sagittarius: (Nov. 22-Dec. 21)
You have noticed a lot of signs lately regarding a certain subject. Maybe it is fate. Go with it.

Capricorn: (Dec. 22-Jan. 19)
Stop drooling over your crush in class. We've spotted you, creep.

Aquarius: (Jan. 20-Feb. 18)
Bob Marley said it best: "Every thing is gonna be all right."

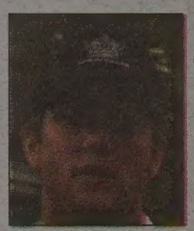
Pisces: (Feb. 19-March 20)
You have been making some big changes, Pisces, and we have noticed. Looking good. Keep it up.

Campus SPEAKS

What is your biggest fear?

"Getting interviewed by people I do not know."

Sara Vaclavik, '14



"Getting eaten by a shark."

RJ Tuller, '12

"Not knowing what to do with my life."

Allison Altman, '11

"Failing chemistry."

William Perez, '14

Knight of the Week: Ryan Kinner

Junior | American Studies | Hometown: Greenwich, Conn.

Q: What's your biggest pet peeve?
A: Dirty roommates.

Q: If a movie was made about your life, what would the title be?
A: "That Was Due Today?!"

Q: What super power would you like to have?
A: The ability to fly.

Q: If you could be any animal, what would it be?
A: A wolf.

Q: What is your best scary story?
A: I was riding down a hill in a red wagon with a friend; we hit a bump and bailed onto the paved road. I landed first and tore apart my knee while my friend comfortably landed on top of me.

Q: What did you want to be when you were little?
A: A sailor.

Q: What's your guilty pleasure?
A: Dark chocolate.

Q: Happiest moment of your life?
A: Getting into St. Michael's College.

Q: If you lost your sense of taste for all but three things, what would those things be?
A: Cheeseburgers, Coca-Cola and snow.

Q: What's the weirdest job you've ever had?
A: Cleaning the bottom of boats.